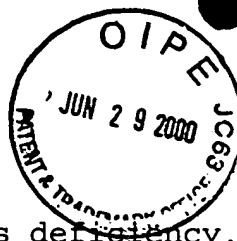


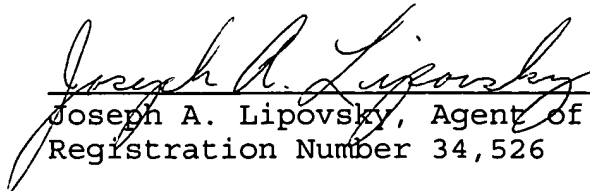
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noted, but not seen to correct this deficiency. This reference teaches the creation of bland vegetable protein products by means of volatilizing objectionable flavor and odor components through use of a sudden pressure drop. The product so acquired, would however be of such a nature that the skilled artisan would lack motivation to further process such material through the additional protocols of Tomasula ('265). Further, the claimed invention, as more clearly defined by the instant amendment, is directed to processes requiring an initial reduction of pH to below about 5.5. This is in direct contrast to the teaching of Hawley et al. (col. 5, lines 29-33), who state that the non-desirability of allowing the reaction pH to drop below about 5.7 due to a loss of water dispersibility. For these multiple reasons, one skilled in the art would not willingly subject the refined product of Hawley et al. to a further treatment that would only serve to degrade its desired property of water dispersibility.

It is thus believed that the claims as presented herein are patentable over the cited art and fully comply with the requirements of 35 U.S.C. 103. Should the Examiner desire a telephonic interview for the purpose of resolving any perceived issues, Applicant would be most willing to comply.

Respectfully submitted,


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